

## "Occhiobello" – Cow's milk cheese semi-aged De'Magi

When we opened the first shape of this cheese the first thing we thought was but what a beautiful eyelet this cheese has! So naming it was easy and intuitive.

The aromatic profile of this cheese is very interesting, because we can describe it as a middle ground between a Swiss and a Dutchman, that is, it is sweeter than Emmenthal and tastier than Dutch. Chewing a piece of this cheese you can clearly see a feeling of herbs but especially of dried fruit (walnut) that is really clear.

Suitable for vegetarians since the rennet used to make this cheese is of microbial and non-animal origin, it is also good for those who are lactose intolerant since it contains less than 0.1 percent of lactose.

The rind is edible, so it can be eaten.

## Ingredienti / Ingredients / Ingrèdients:

Pasteurized milk, milk enzymes, microbial rennet and salt. ALLERGENS: MILK and MILK protein.

Category

Cheese Selection The mature

Type of milk

Cow

Milk treatment

Pasteurized milk

Availability

Almost always available

Rennet

Rennet-free

**Edible crust** 

Edible

Lactose

Lactose-free

Unità di misura / Unit of measurement / Unité de mesure:

Cod.: 10040

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Vacuum

Peso per confezione / Weight per piece / Poids par pièce:

8,5 kg approx.

Confezioni per collo / Pieces per box / Pièces par colis:

1 shane

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit

emballé: 40 days

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Ordine minimo / Minimum order quantity / Commande minimum:

1 shape

## Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	KJ 1458 - kcal 351
Grassi / Fat / Gras: di cui acidi grassi stauri / of wich saturated fatty acid / Dont acides gras saturés:	27g 19g
Carboidrati / Carbohydrates / Hydrates de carbone: di cui zuccheri / of wich sugars / Dont les sucres:	0g 0g
Proteine / Proteine / Protéines:	27g
Sale / Salt / Sel:	1,7g